

## **CLAIM AMENDMENTS**

### **Amendments to the Claims:**

This listing of claims replaces all prior versions and listings of claims in the application:

### **Listing of Claims:**

1. **(Currently Amended)** A non-yeast leavened fine bakery product with increased shelf life comprising an intermediate or high moisture baked product having a water activity  $a_w > 0.8$ , the surface of said bakery product having deposited thereon an effective amount of natamycin which is sufficient to keep said product mould free when packaged for a storage time of 2 weeks or more at ambient temperature wherein said effective amount of natamycin comprises from 1 to 10  $\mu\text{g per cm}^2$  of the surface of said baked product.
2. **(Original)** The fine bakery product of claim 1, wherein said fine bakery product is selected from muffins, waffles, tortillas, sponge cakes, pizzas, pastry, pancakes, and the like baked or part-baked products.
3. **(Original)** The fine bakery product of claim 1, wherein the water activity  $a_w$  of said baked product is between 0.8 and 0.95.
4. **(Original)** The fine bakery product of claim 3, wherein the water activity  $a_w$  of said baked product is between 0.8 and 0.90.
5. **(Original)** The fine bakery product of claim 3, wherein the water activity  $a_w$  of said baked product is between 0.85 and 0.90.
6. **(Original)** The fine bakery product of claim 1, wherein the water activity of said baked product is sufficient to keep at least a part of said deposited natamycin in dissolved form.
7. **(Cancelled)**
8. **(Original)** The fine bakery product of claim 1, wherein said natamycin is deposited on said surface in an amount sufficient to keep said baked product mould free for a storage time of 3 to 10 weeks.

9. **(Original)** The fine bakery product of claim 8, wherein said natamycin is deposited on said surface in an amount sufficient to keep said baked product mould free for a storage time of 6 to 10 weeks.
10. **(Original)** The fine bakery product of claim 1, wherein said ambient temperature comprises a temperature of 15 to 30 °C.
11. **(Original)** The fine bakery product of claim 10, wherein said ambient temperature is from 18 to 25 °C.
12. **(Original)** The fine bakery product of claim 1, wherein said product is packaged in a protective envelope.
13. **(Original)** The fine bakery product of claim 12, wherein said envelope is of a moisture proof and/or transparent material.

Claims 14-20. **(Cancelled)**